

ESTD

2012

SUMMIT GRILL

CLASSIC AMERICAN FARE

Happy Hour takes place in the bar from 3pm-6pm every day, because there's no reason for you to go home just yet.

— STARTERS —

Spinach and Baby Artichoke Dip
Four Cheeses, Crispy Tortillas | 12.95
Gluten free upon request

***Seared Ahi Tuna**
Asian Slaw, Citrus-Wasabi Vinaigrette,
Crispy Wonton | 16.95

 **Spicy Buffalo Wings**
Blue Cheese or Ranch Dressing | 11.95

Hummus
Grilled Pita, Fresh Vegetables, Feta, EVOO | 12.95

Togarashi Fried Shrimp
Sriracha-Lime Aioli, Sweet Thai Chili Sauce | 14.95

Poutine
Pepper Jack Cheese, Beefy Gravy,
Fried Egg, Truffle Oil | 12.95

Fried Calamari
Spicy Peppers, Romano Cheese,
Roasted Tomato Sauce | 15.95

Baked Brie
Phyllo Wrapped, Roasted Garlic, Apricot
Jam, Toasted Pistachio | 13.95

Pot Roast Nachos
Cheddar-Jack Cheese, Bell Peppers & Onions | 14.95

— SIDES —

Crispy Smashed Potatoes | 7.95

Mac 'n' Cheese | 8.95

Crispy Brussels Sprouts | 7.95

Shoestring Fries | 4.95

Roasted Mushrooms | 7.95

Vegetable Medley | 6.95

Sautéed Greens | 6.95

Yukon Chive Mashed Potatoes | 6.95

— MOTHER'S DAY —
BRUNCH

Baked Bananas Foster French Toast
Dark Rum Butter Sauce, Smoked Bacon | 14.95

Buttermilk Biscuits and Gravy
Scrambled Cheesy Eggs, Fritz's
Sausage Gravy | 13.95

Quiche Lorraine
Mixed Greens Salad, Breakfast Potatoes,
Creamy Cheese Sauce | 15.95

Hot Honey Chicken Biscuit
Jalapeno Aioli, Breakfast Potatoes | 15.95
Add an Egg | 1.95

Chicken-Fried Chicken
Country Gravy, Yukon Chive Mashed
Potatoes, Vegetable Medley | 22.95

 ***Lobster Stuffed Salmon**
Brie Cheese, Shrimp, Vegetable Medley,
Yukon Chive Mashed Potatoes | 30.95

Slow Roasted Angus Prime Rib
Yukon Chive Mashed Potatoes, House
Vegetables, Au Jus, Horseradish Cream | 36.95

Traditional Pot Roast
Yukon Chive Mashed Potatoes, Fried
Onions, Gravy, Vegetable Medley | 23.95

Grilled Salmon with Spring Succotash
Andouille Black Eyed Peas, Asparagus,
Corn, Green Peas, Spring Onions,
Sugar Snap Peas | 28.95

***Prime Rib Dip**
Slow Roasted Daily, Au Jus, Horseradish Cream,
Fresh Hoagie, French Fries | 20.95
Limited Availability

Chicken Pesto Bucatini
Confit Chicken, Spring Onion, Green Peas,
Asparagus, Herb Kale Pesto Cream | 19.95

— SOUP & SALAD —

Soup of the Day
Cup | 6.95 Bowl | 8.95

French Onion Soup
Swiss & Romano, Crostini
Cup | 6.95 Bowl | 8.95

Add to Any Salad
Grilled Chicken | 7.95 *Grilled Salmon | 9.95

 **Chop Salad**
Bacon, Olives, Tomatoes, Green Onion, Cucumbers,
Feta & Romano Cheese, Red Wine Vinaigrette | 9.95

House Salad
Tomatoes, Cucumbers, Carrots, Watermelon Radishes,
Choice of Dressing | 7.95

Wedge Salad
Crispy Bacon, Tomatoes, Cucumbers,
Blue Cheese Crumbles, Blue Cheese Dressing | 10.95

Spring Vegetable Salad
Sugar Snap Peas, Asparagus, Peas, Edamame,
Shaved Red Onions, Toasted Almonds, Power Greens,
Manchego Cheese, Poppyseed Dressing | 12.95

***Blackened Atlantic Salmon Salad**
Smashed Avocado, Bacon, Corn Salsa, Tomatoes,
Watermelon Radishes, Chipotle Chips | 18.95
Sub Blackened Chicken | 17.95

Grilled Chicken & Goat Cheese Salad
Pears, Candied Walnuts, Sliced Strawberries, Fried
Goat Cheese, Onion, Red Wine Vinaigrette | 17.95

Asian Chicken Salad
Togarashi Fried Chicken, Crisp Vegetables,
Citrus Wasabi Dressing | 16.95

— COCKTAILS —

Mimosa Carafe
Choice of Classic Orange,
Cranberry or Grapefruit | 25.95

Gloria Ferrer Mimosa Carafe
Sparkling Wine, Orange Juice | 39.95

Aperol Spritz Carafe
Sparkling Wine, Aperol Liqueur, Soda | 35.95

Mimosa
Choice of Classic Orange,
Cranberry or Grapefruit | 6.95

Pickle Bloody Mary
Summit's Special Recipe, Vodka, Zing Zang | 7.95

Peach Bellini
Sparkling Wine, Peach Schnapps, Peach Puree | 7.95

Espresso Martini
Svedka Vanilla, Kahlua Coffee Liqueur,
Espresso, Godiva White | 12.95

Irish Coffee
Jameson, Sugar Cube, Coffee, Whip Cream | 9.95

 *Gluten free Please notify your server of any food allergies*
**Your food is cooked to order | Consuming raw or undercooked meats, poultry,
seafood, mollusk, or eggs may increase the risk of forborne illness.*

Parties of 8 or more an automatic 20% gratuity will be added.

SG LS BRUNCH MOTHERS DAY | 04/17/23



See other side for more cocktails >>>

— WHITE WINE —

- Ca’Furlan Prosecco**
Italy
glass | 6.95 bottle | 24.95
- Mr. Pink Rose**
Columbia Valley, WA
glass | 6.95 bottle | 24.95
- Henri Gaillard Rose**
Cotes de Provence, FR
glass | 6.95 bottle | 24.95
- Allegro Moscato**
California
glass | 6.95 bottle | 24.95
- Chateau St. Michelle Riesling**
Columbia Valley, WA
glass | 6.95 bottle | 24.95
- Ruffino ‘Lumina’ Pinot Grigio**
delle Venezie, Italy
glass | 6.95 bottle | 24.95
- Hybrid Sauvignon Blanc**
Lodi, CA
glass | 6.95 bottle | 24.95
- Kim Crawford Sauvignon Blanc**
Marlborough, NZ
glass | 6.95 bottle | 24.95
- Sean Minor Chardonnay**
Central Coast, CA
glass | 6.95 bottle | 24.95
- Nielson Chardonnay**
Santa Barbara, CA
glass | 6.95 bottle | 24.95
- Moutard ‘Grand Cuvee’ Brut NV**
Champagne, FR
bottle | 64.95
- Louis Roederer Collection Brut**
Champagne, FR
bottle | 114.95
- Chateau d L’Escarelle Rose**
Provence, FR
bottle | 42.95
- King Estate Pinot Gris**
Willamette Valley, OR
bottle | 46.95
- Ferrari–Carano Fumé Blanc**
Sonoma County, CA
bottle | 44.95
- Robert Mondavi Sauvignon Blanc**
Napa Valley, CA
bottle | 68.95
- Kendall Jackson Chardonnay**
California
bottle | 39.95
- Moillard Bourgogne Chardonnay**
Burgundy, France
bottle | 44.95
- Sonoma Cutrer Chardonnay**
Sonoma Coast, CA
bottle | 49.95
- Cakebread Chardonnay**
Napa Valley, CA
bottle | 86.95

— SELTZERS —

- High Noon Peach**
can | 6.95
- Truly Strawberry Lemonade**
can | 4.95
- Quirk Seasonal Flavor**
can | 4.95
- Press Blackberry Hibiscus
or Pineapple Basil**
can | 5.95

— RED WINE —

- Parducci Pinot Noir**
Mendocino County, CA
glass | 6.95 bottle | 24.95
- Lyric by Etude Pinot Noir**
Santa Barbara County, CA
glass | 6.95 bottle | 24.95
- Sand Point Merlot**
Clarksburg, CA
glass | 6.95 bottle | 24.95
- Periano Malbec**
Lodi, CA
glass | 6.95 bottle | 24.95
- Trentadue OPR Red**
California
glass | 6.95 bottle | 24.95
- Substance Cabernet Sauvignon**
Columbia Valley, WA
glass | 6.95 bottle | 24.95
- Pedroncelli Cabernet Sauvignon**
Sonoma County
glass | 6.95 bottle | 24.95
- Meiomi Pinot Noir**
California
bottle | 42.95
- Siduri Pinot Noir**
Russian River Valley, WA
bottle | 61.95
- Argyle Reserve Pinot Noir**
Willamette Valley, OR
bottle | 69.95
- Patz & Hall Pinot Noir**
Sonoma Coast, CA
bottle | 85.95
- Trivento ‘Golden Reserve’ Malbec**
Mendoza, Argentina
bottle | 48.95
- Duckhorn Merlot**
Napa Valley, CA
bottle | 102.95
- Ridge ‘Three Valleys’ Zinfandel**
Sonoma County, CA
bottle | 63.95
- Owen Row ‘Ex Umbris’ Syrah**
Columbia Valley, WA
bottle | 51.95
- Donati Family Vineyards Claret**
Paso Robles, CA
bottle | 48.95
- Whitehall Lane Cabernet Sauvignon**
Napa Valley, CA
bottle | 85.95
- Jordan Cabernet Sauvignon**
Alexander Valley, CA
bottle | 109.95
- Joseph Phelps Cabernet Sauvignon**
Napa Valley, CA
bottle | 129.95

**All bottles under \$100 eligible for discount.*

Concha Y Toro Frontera
Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir,
Malbec, Cabernet Sauvignon
glass | 6.95



Join us every Monday for
**HALF-PRICED
WINE NIGHT!**
3pm to close
includes all bottles under \$100



Interested in a career at Summit Grill,
scan the QR code to learn more!

— COCKTAILS —

- Rieger Horsefeather**
Rieger’s Kansas City Whiskey, Lime, Ginger Beer,
Angostura Bitters | 10.95
- Smoked Pineapple Margarita**
Hornitos Plata, Ancho Reyes Liqueur, Del Maguay Vida,
Pineapple, Lime, Agave | 11.95
- Summit Punch**
Raspberry Vodka, St. Germain, Pepper Simple,
Lemon Juice, Raspberries, Basil | 9.95
- Classic Old Fashioned**
Old Overholt Rye Whiskey, Dry Curacao,
Turbinado Simple, Angostura Bitters,
House Brandied Cherries | 11.95
- Blueberry Lemon Refresher**
Tom’s Town Gin, Lemon Juice,
Blueberry Simple, Thyme | 10.95
- Black & White Margarita**
Mi Campo Blanco Tequila, Coconut Cream,
Orange Liqueur, Black Sea Salt Rim | 11.95
- Ruby Red Slipper**
Deep Eddy Ruby Red Grapefruit Vodka,
Triple Sec, Lemon Juice, Cranberry | 10.95
- Spiced Pear & Bourbon**
Four Roses Bourbon, Pear Nectar, Spiced Simple,
Lemon, Curacao | 11.95
- Cranberry Cardamom Mule**
Tito’s Handmade Vodka, Cranberry Cardamom Simple,
Ginger Beer | 10.95
- Espresso Martini**
360 Vanilla Vodka, Kahlua,
Creme de Cocoa, Espresso | 12.95

Sangria
Seasonal

Ask your server for current offering | 9.95

— DRAFT BEER —

- Bud Light** | 3.95
- Miller Lite** | 3.95
- Boulevard Unfiltered Wheat** | 4.95
- Boulevard Pale Ale** | 4.95
- Boulevard Tank 7** | 6.95
- Guinness Stout** | 5.95
- KC Bier Co Dunkel** | 4.95
- Martin City Hardway IPA** | 4.95

— BOTTLES & CANS —

- Miller Lite** bottle | 3.95
- Coors Light** bottle | 3.95
- Budweiser** bottle | 3.95
- Bud Light** bottle | 3.95
- Michelob ULTRA** bottle | 4.95
- Coors Banquet Tallboy** can | 3.95
- PBR Tallboy** can | 3.95
- Hamm’s Tallboy** can | 3.95
- Blake’s Imperial Cider***^{gf} can | 5.95
- Blue Moon** bottle | 4.95
- Boulevard Space Camper** can | 5.95
- Great Divide Wild Rasberry Ale** can | 5.95
- Dogfish Head Seaquench** can | 5.95
- Heineken** bottle | 5.95
- Peroni** bottle | 5.95
- Holidaily Favorite Blonde***^{gf} can | 5.95
- Kaliber Non-Alcoholic** bottle | 4.95
- Corona** bottle | 5.95
- Modelo Especial** bottle | 5.95
- Pacifico** bottle | 5.95
- Stella Artois** bottle | 5.95
- Stiegl Grapefruit Radler** can | 5.95
- 4 Hands Incarnation IPA** can | 5.95

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For Private Events please contact:
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